

Love is in the Air - Student Supply list:

It is customary that culinary professionals provide their own tools for their trade. As you progress through any culinary program you will find it increasingly beneficial to have your own kits that include some commonly used tools. For this class the tools most commonly used will be (but not limited to):

- Chef Knife (8" is recommended)
- Paring knife
- Serrated Knife
- Offset icing knife large and small
- Bench scraper (plastic or metal)
- High Heat Spatula
- Cake Comb
- Pastry Tips and coupler (assorted but star, leaf, petal, and round tips are used most often for the basics in a variety of sizes)
- Pastry Brush or Set of food safe painting/art brushes
- Toothpicks
- Set of gel food coloring including at least: Red, Orange, Yellow, Blue, Green, White Black, Brown, and Purple
- Set of plastic piping bags, at least 12
- Hand or dish towel
- Scissors
- Revolving cake table
- Large plastic cutting board
- Sheet of wax paper
- Ruler and measuring tape
- Flower nail

Optional tools for more advanced students:

- Luster dust in a variety of colors

Not owning a few of these items will not put you at a disadvantage for this class, but may make your life a little easier. If you are coming in a group you can share several tools at your own discretion. Students may bring any of their own already used tools from home as long as they are properly cleaned and sanitized before each class. Always mark or label your tools.

Chef Instructor will provide training on the proper use and maintenance of all of the students' supplies listed above, as well as providing additional necessary supplies and tools as needed.

